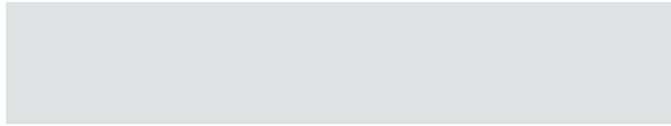


Mid Volume Pump Station

CKSP-64



General Description:

CapKold model CKSP-64 pump fill station is designed to pump a wide range of liquid or semi-liquid food products into plastic casings, pans or other containers.

Standard Features:

- All Stainless steel piston pump station
- 16-64 ounce per stroke piston and cylinder set
- Stroke adjustment counter for easy fill size setting
- Tool-free disassembly for rapid sanitizing
- Pneumatic filter/oiler/regulator
- Non-marking locking swivel casters
- 1-½" diameter stainless steel discharge line
- 1-½" vertical positive shut-off spout assembly
- Pouch platform to support the pouches
- All air actuated. No power required for pump
- Manufactured to the latest sanitary standards and HACCP compliant
- All stainless steel outlet piping
- Positive cut off nozzle for depositing product
- Manual height adjustment
- Unique tilt mechanism allows for easy switching between kettles
- Foot pedal operation for depositing

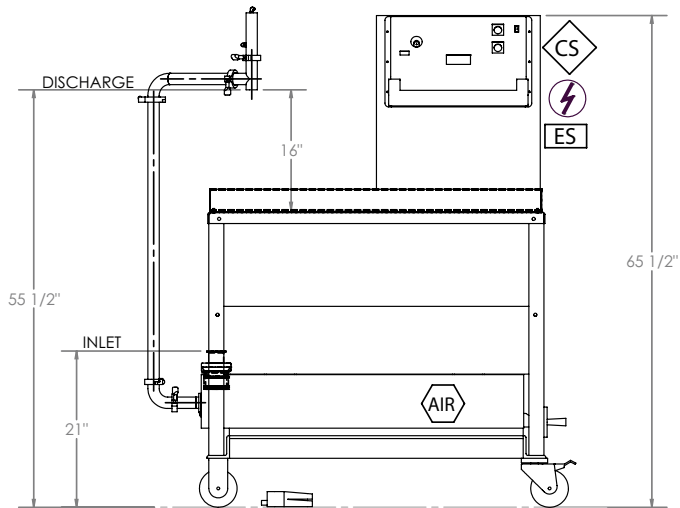
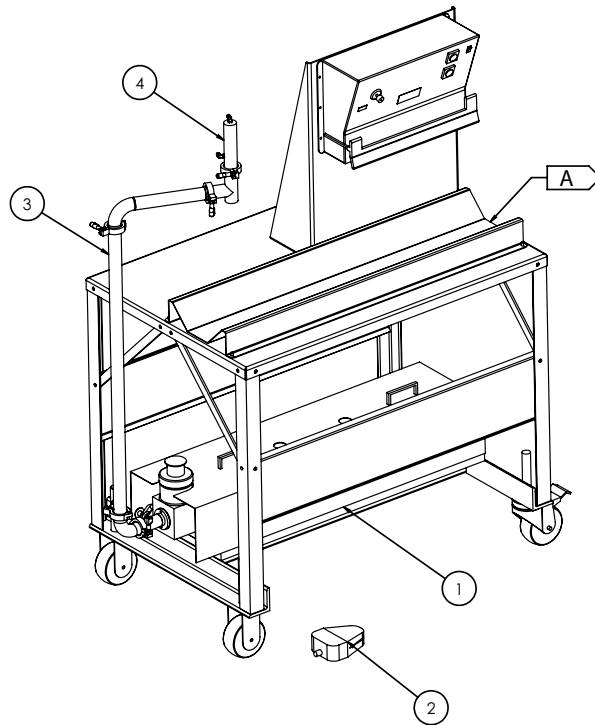
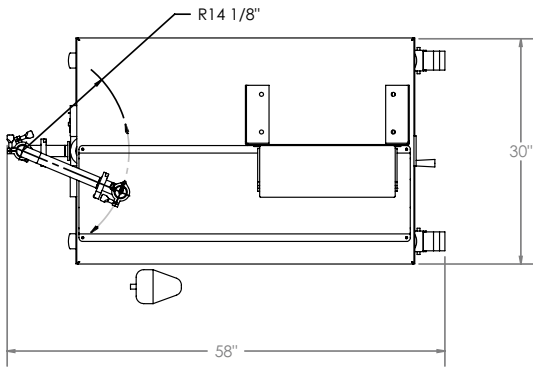
Controls:

- Foot switch controls the pumping action
- Stroke adjustment counter can be set for the number of strokes required
- Piston stroke distance can be easily adjusted for accurate
- Easy dispensing nozzle height adjustment

Options:

- Spare parts kit
- Manual clipper
- Air actuated clipper
- Heat sealing unit





ITEM NO.	EQUIPMENT PROVIDED BY HINDS-BOCK	QTY
1	SP-64 PUMP FILLER	1
2	FOOT SWITCH, AIR	1
3	DISCHARGE PIPE, 1-1/2"	1
4	CUT-OFF SPOUT, 1-1/2"	1

NOTES:

ALL DIMENSIONS ARE FOR REFERENCE ONLY.
 SCFM: TO BE DETERMINED @ 90 PSI
 MAXIMUM ALLOWABLE PRESSURE DROP: 10 PSI
 POUCH SUPPORT PLATFORM

A

LEGEND

- E-STOP
- AIR DROP: 1/2" NPT
- POWER DROP
- CONTROL STATION

